

Fried rice

Vegetable Fried Rice \$12.90

Rice tossed with your choice of mix vegetables, spring onion, soya sauce and spices

Vegetable Seezwan Fried Rice \$12.90

Variety from the Indo chinese cuisine. seezwan fried rice is hot & spicy with bursting flavors of ginger, garlic, soya...

Egg Fried Rice \$12.90

Egg tossed with spring onion, soya sauce and spices

Egg Seezwan Fried Rice \$12.90

Egg tossed with spring onion, soya sauce and spices Hot & Spicy.

Chicken Fried Rice \$13.90

Rice tossed with your choice of chicken, spring onion, soya sauce and spices

Chicken Seezwan Fried Rice \$13.90

Rice tossed with your choice of chicken, spring onion, soya sauce and spices



Desserts

Gulab Jamun \$5.00

Milk dumplings fried and simmered in sugar syrup

Rasmalai \$5.00

Made with Indian cottage cheese, soaked in rich saffron flavoured creamy milk

Gajar ka Halwa \$5.00

Pudding of grated carrot ghee sugar and spices

Kulfi \$5.00



CONE STONE

TEA - COFFEE - JUICE - CHART - BEERS AND MORE

Super Delicious Menu



 Sree +65 9101 5589

 6 Changi Business Park Ave 1, #01-23 ESR BizPark
@ Changi, Singapore 486017

Add On's

Pappad (4 Pieces)	\$ 2.00
Onion, Lime & Green Chilli (Small)	\$ 2.50
Masala peanut	\$ 5.00
Masala papad	\$ 4.00

Starters

Vegetable Samosa	\$5.00
Deep fried conical pastries stuffed with spiced mashed potatoes and nuts	
Onion Pakoras	\$5.00
Cut onions cooked with gram flour & deep fried	
Masala French Fries	\$5.00
Classic french fries coated with indian spicy masala	
Gobi Manchurian	\$10.00
Florets of cauliflower, deep fried and tossed with house special sauce	
Hara Bhara Kabab	\$6.00
Shallow fried patties made out of green spinach, yoghurt & fresh mint	
Chicken 65	\$8.00
Boneless chicken cubes tempered with curry leaves and green chillies & sauted in hot red sauce	

Salad Bowl

Mix Vegetable Raitha	\$4.00
Fresh yoghurt with chopped onion & cucumber	
Masala Boondi Raitha	\$4.00
Tiny fried balls of gram flour batter soaked in yoghurt	
Plain Yoghurt	\$5.00

Kebabs From Tandoor

Tandoori Chicken (2pcs / 4pcs / 8 pcs)	\$8.00
A classic of Indian cookery. Spring chicken marinated with freshly pounded masala and yoghurt	\$15.00
	\$25.00
Angara Chicken Tikka	\$10.00
Boneless chicken infused with saffron and Indian spices grilled in tandoor	
Tawa fish	\$10.00
Sole fish fillet marinated with ginger, garlic, gram flour & Indian spices	
Fish tikka	\$10.00
Boneless chunk of fish marinated in yoghurt, cumin and garam masala, grilled in tandoor	

Chicken

Chicken Tikka Masala	\$13.90
Juicy chicken pieces grilled in tandoor then cooked with onion based gravy, perfect with hot naan	
Butter Chicken	\$13.90
Boneless tandoori chicken simmered in creamy tomato gravy. An all time favourite of Indian kitchen	
Chilli Chicken - Dry	\$13.90
Classic french fries coated with indian spicy masala	

Seafood

Prawn Mirch Masala	\$13.90
Tiger prawns off the shell cooked with onion, tomatoes & red chilli flakes	
Malabar Prawn curry	\$13.90
Prawns cooked in a coconut milk and onion curry	
Banjara fish Curry	\$13.90
Boneless fish cooked in a mildly spiced golden homemade sauce	
Fish Patiala	\$13.90
Tender pieces of dory fish cooked, simmered in a mixture of garlic & tomato sauce	
Methi Fish	\$13.90
Boneless fish cooked in a mild curry with fresh fenugreek and finished off with Dum	

Egg

Egg Butter Masala	\$10.00
Boiled eggs fresh tomato & butter gravy	
Egg Curry	\$10.00
Boiled egg, cooked with home style curry	

Mutton

Rogan Josh	\$14.90
Tender pieces of lamb with fresh ground spices cooked in a rich stew of onions - A classic from Kashmir	
Mutton Jalfrezi	\$14.90
Tender lamb pieces cooked with vegetables, ginger and garlic	
Lamb Korma	\$14.90
Lamb slow cooked in a delicate almond curry & creamy sauce	

Vegetables

Paneer Butter Masala	\$11.90
Homemade paneer cooked with thick creamy tomato sauce flavoured with fenugreek leaves	
Palak Paneer	\$11.90
Homemade cottage cheese cooked with fresh spinach and cream	
Kadai Paneer	\$11.90
Home made cottage cheese with onion & capsicum in a special kadai gravy with spices	
Paneer korma	\$11.90
Cottage cheese cooked in a mild cashew nut sauce & creamy sauce	
Shahi Malai Kofta	\$11.90
Mixed vegetables and cottage cheese dumplings immersed in a creamy almond sauce	
Rajma Masala	\$10.90
Red kidney beans in a thick gravy with many Indian whole spices	
Kadai Mushroom	\$10.90
Mushroom stir fried with bell peppers and season with black peppers	
Bombay Aloo Masala	\$10.90
Baby potatoes deep fried then cooked with mild yet tangy gravy	
Aloo Mutter	\$10.90
Fresh potatoes & green peas cooked with onions, tomatoes & delicate spices in a mild sauce	
Aloo Gobi Adraki	\$10.90
A duet of potatoes and cauliflower with many spices which makes it fragrant and mouth-watering.	
Banarasi Baingan Patiala	\$10.90
Cubes of aubergine, stir fried with spices and fresh coriander leaves	
Amritsari Chole Masala	\$10.90
Garbanzo beans cooked in true Punjabi style	
Veg Jalfrezi	\$10.90
Seasonal fresh vegetables toasted with freshly pound spices and tomatoes, onions and green chillies	
Dal Makhani Khaas	\$11.90
Black lentils and beans cooked overnight on tandoor, tempered with house special masala	
Banjara Dal	\$10.90
Yellow lentils cooked till perfection, tempered with garlic and live spices	



Indian Breads

Garlic Naan	\$4.90
Hand made bread from white flour garnished with garlic and basil	
Butter Naan	\$4.90
Leavened hand made multi layers of white bread baked in clay oven	
Plain Naan	\$3.90
Plain hand made multi layered bread	
Tandoori Roti	\$3.90
Whole wheat bread cooked in Tandoori	

Rice

Plain Basmati Rice	\$4.90
Fine grain of rice from the hills of India, parboiled	
Pulao of Your Choice (Cumin / Peas / Saffron)	\$5.90
Long grain basmati rice with your choice of toppings	
Lamb Biryani	\$15.90
Tender meat layered with long grain basmati rice, cooked till perfection - A true Nawabi delight	
Chicken Biryani	\$14.90
Chicken and rice are cooked together in gravy made with almond, golden fried onion and fresh mint	
Vegetable Biryani	\$12.90
Long grain rice with assorted vegetables and flavored with saffron	

